

Please use these menus as a guide only. We are happy to customize your menu specifically to your event.

* **Light Reception**: choose 4-5 Hors d oeuvres, 1 Dip, and 1 platter
* **Medium Reception**: choose 7-8 Hors d’ oeuvres, 1 Dip and 1 platter
* **Heavy Reception:** choose 7-8 Hors d’oeuvres, 1 dip, 1 station and 1 platter

**Hors d’oeuvres**

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**2.25 Per piece minimum 75 pieces per item**

* BLT & Pimento Cheese canapé
* Potato Cake with Smoked Salmon & Dill Mascarpone
* Romesco & Feta Cheese canapé
* Olive Tapenade & Goat Cheese canapé
* Shaved Pork with Tomato Chutney & Arugula canapé
* Chicken Pesto & Fresh Mozzarella canapé
* Sweet Pea Risotto with Lemon Truffle Ricotta canapé
* Steak Tartare canapé
* Country Ham Tart with Asparagus
* Grilled Vegetable Tarts
* Spinach, Artichoke & Feta Tart
* Wild Mushroom Tart
* Chicken & Corn Tart with Sweet Chili Sauce
* Prosciutto Wrapped Asparagus
* Endive Leaf with Blue Cheese, Pecans & Balsamic Glaze
* Chicken Caesar & Shaved Parmesan Canapé
* Beef Carpaccio with Spicy Mustard Aioli, Parmesan & Arugula Canapé
* Deviled Egg with Caviar
* Sweet & Spicy Cocktail Meatballs
* Fennel Sausage Stuffed Mushrooms
* Wild Mushroom & Truffle Risotto Spoonful
* Summer Vegetable Seasonal Risotto Spoonful
* Crab & Leek Risotto Spoonful
* Braised Short Rib with Red Wine Glaze Spoonful
* Braised Chicken with Marsala Glaze Skewer
* Caprese Skewers with Cherry Tomatoes, Basil & Mozzarella Skewer
* Prosciutto & Melon Skewer
* Assorted Dessert Bars ( Lemon, Oreo Cream, Chocolate Raspberry, Lemon Berry, Toffee Cream Cheese, Caramel Apple, Pecan Apple Chunk
* Cakes & Pies ( Red Velvet, Coconut, Chocolate, Carrot, Caramel)
* Assorted Cheese Cakes ( Chocolate Cappuccino, Vanilla, Chocolate Chip, Caramel

**3.25 Per piece minimum 75 pieces per item**

* Crab & Dill Cucumber Cups
* Pickled Shrimp Cucumber Cups
* Scallop Ceviche Cucumber Cups
* Baked Oysters with Herb Butter & Parmesan Bread Crumbs $Market Price
* Tuna Ceviche Spoonful
* Scallop Ceviche Spoonful
* Raw Oysters with Champagne Sauce & Cocktail $ Market Price
* Southern Fried Oysters with Tartar Sauce $ Market Price
* Crab & Avocado Spoonful
* Roasted Pork with Tomato Chutney & Arugula Slider
* Italian Cured Meats Slider
* Beef Burger with Blue Cheese, Cheddar, Pimento Cheese or Provolone Slider
* Chicken Parmesan Slider
* Chicken Salad Slider
* BLT & Pimento Cheese Slider
* Hot Ham & Cheese with Dijon Mustard Slider
* Chicken Club Slider
* Lobster Roll
* Roasted Turkey with Caramelized Onions & Port Cranberry Sauce Slider
* Chicken, Pineapple, Red Onions & Sweet Peppers, Tzatiziki Sauce
* Bacon Wrapped Scallops Skewer
* BBQ Shrimp & Rosemary Skewer
* Moroccan Spiced Chicken Skewer
* Pork Tenderloin & Ginger Soy Glaze Skewer
* Beef & Mushroom Skewer

**Dips**

3.00 per person

* Caramelized Onion Dip with Crispy Rosemary & Lemon Zest Chips
* Hummus with Grilled Pita
* Romesco Dip with Grilled Pita
* Smoked Salmon & Dill with Grilled Pita
* Baked Feta, Marinara, Fresh Basil & Grilled Focaccia Bread
* Smoked Gouda Fondue with Grilled Focaccia Bread
* Spinach & Artichoke with Assorted Crackers
* Pimento Cheese with Assorted Crackers
* Guacamole with Tortilla Chips Carmeliz

**Platters/Small Plates/Stations**

**Small Plates:**

* Sliced Tomatoes, Bacon, Corn, Field Peas, Balsamic Vinaigrette, Chive Aioli (Seasonal) 4.00 per person
* Tomato, Mozzarella, Balsamic Glaze, Fresh Basil 4.00 per person
* Tomato & Avocado with Charred Red Onion, Pickled Shrimp 5.00 per person
* Wedge Salad with Bacon, Shaved Carrots, & Blue Cheese Dressing 4.00 per person
* Caesar Salad with Shaved Parmesan & Croutons 4.00 per person
* Orzo Pasta Salad with Seasonal Vegetables 4.00 per person
* Mediterranean Pasta Salad 4.00 per person
* Chicken Pesto Pasta Salad with Cherry Tomatoes & Fresh Mozzarella 5.00 per person

**Reception Trays and Displays**

* Artisanal Cheese Platter with Assorted Crackers $4.50 per person
* Assorted Fruit Platters $3.75 per person
* Antipasti Platter with Marinated Olives, Cured Meats, Cheese, Mushrooms, Tomatoes $5.50 per person
* Smoked Seafood Platter with Salmon, Trout, Scallops & Mussels $6.75 per person
* Marinated Olives $2.00 per person
* Grilled or Roasted Mixed Vegetables $3.00
* Marinated Mushrooms $3.00

**Stations:**

* Dipping Station 8.00 – Warm Creamy Homemade Spinach and Artichoke Dip, Pimento Cheese, Caramelized Onion Dip with Homemade Chips, Flat Breads with Hummus, Romesco Sauce and Olive Tapenade
* Steam Ship Beef served with Au Jus, Horseradish Cream, Country Mustard 8.00
* Shrimp and Grits served with Lemon Buerre Blanc, Capers and Cherry Tomatoes 12.00
* Beef Tenderloin, Served with Yeast Rolls, Horseradish Cream, Country Mustard 15.00
* Herb Crusted Turkey with Cranberry Aioli and Yeast Rolls 6.00
* Maple Glazed Spiral Cut Ham served with Cornichons, Assorted Mustards and Yeast Rolls 7.00
* Gourmet Pizza Station – Wild Mushroom; Grilled Chicken Pesto with Aged Provolone and Mozzarella; Santa Margherita 10.00
* Slider Station – Roasted Pork with Tomato Chutney & Arugula Slider; BLT & Pimento Cheese Slider; Chicken Club Sider, Hot Ham & Cheese Slider
* Pasta Station 8.00
* Risotto Station – 7.00 – Creamy Risotto with Toppings to Include Wild Mushrooms, Walnut Pesto, Caramelized Onions, Baby Shrimp, Gorgonzola & Asiago Cheeses, Asparagus Tips and Shaved Prosciutto

**Beverage Service:**

**House open bar: beer + wine + soda + water**

Budweiser products, House Red, House White, Coke Products, Water

Per Guest

1 hour 6.00

2 hours 8.00

3 hours 10.00

4 hours 12.00

**House open bar: beer + wine + liquor + soda + water**

Budweiser products, House Red, House White, House Liquor, Coke Products, Water

Per Guest

1 hour 8.00

2 hours 10.00

3 hours 12.00

4 hours 14.00

**Premium Open Bar: beer + wine + liquor + soda + water**

Budweiser products, House Red, House White, Premium Liquor, Coke Products, Water

Per Guest

1 hour 14.00

2 hours 16.00

3 hours 18.00

4 hours 20.00

**Non-alcoholic options:**

Coffee and tea service (2 hours) 3.00 per guest

Iced tea and lemonade service (2 hours) 3.00 per guest

Soft Drink Bar (2 hours) 2.00 per guest